

*World's Best  
pinot gris & pinot grigio*

Though the spelling is different and the bottles are usually in different sections of the wine store, Pinot Gris and Pinot Grigio are the same grape. Translate either one and the result is "gray Pinot," which makes perfect sense: the skins of this grape have a hue ranging from gray-blue to coppery orange, and the grape itself is a mutation of Pinot noir.

Pinot Gris from Alsace, France, tends to be full-bodied and unctuous, full of spice notes and peach and apricot flavors; Northern Italian Pinot Grigios are bright, light and zippy, with white peach or nectarine flavors and tingly acidity. New World versions are essentially divided into these two styles, and the wines tend to be labeled Gris or Grigio accordingly.

**Oregon is primarily known as a Pinot noir producing region, but the quality of its Pinot Gris wines is equally impressive.**

Ray Isle  
*Food & Wine*, April 2007

**FOOD RECOMMENDATIONS:** Crisp and lively on the palate, serve slightly chilled with fruit and cheese for a perfect appetizer. Gouda, Brie, or Havarti are good white cheeses to try. Grapes, melons, apple slices and pineapple would be good fruit choices. Other food possibilities include crab cakes, corn based chowders or soufflés. The sweetness of the wine, balanced with a solid brace of acidity, complements the sweetness of the choices suggested above. Many Asian preparations match extremely well with Pinot gris, particularly coconut milk based mild fish or vegetable curries. With Pinot gris, the "weight" of the food is as important as the flavors. Healthy and fresh, without the weight of too much cream and butter is perfect for Pinot gris.

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**2007 PINOT GRIS**

Harvest dates: 9/27/2007 to 10/14/2007

Elton Vineyard 62%, Bethel Heights Vineyard 16%,

Melrose Vineyards 15%, Lewman Vineyard 7%

Grapes at harvest (average): Brix : 21-23, pH: 3.18

Finished wine: Alcohol 13.1%, pH: 3.3, TA: 5.5 gr/liter

1% Residual sugar

2348 Cases produced, bottled April 2008

Suggested retail \$16

**THE 2007 VINTAGE:** 2007 was a classic, cool Oregon vintage, having a great deal of kinship with 2005. The summer provided adequate heat to ripen the fruit, and the fall finished cool, allowing the grapes to fully express their varietal character. It was also a vintage that challenged the winegrowers to be at the top of their game. Nice weather during the mid-summer produced a large crop that had to be severely managed to achieve optimum ripening. Some blocks were thinned three times, often to less than one cluster per shoot. When the fall turned rainy and cool, we marshaled our forces to pull more leaves around the fruit, as a hedge against botrytis, and as a way of getting the sun on the fruit. In the end the extra effort gave us clean ripe grapes, and wines with moderate alcohols and pure, focused fruit character. Though it is a bit early (April 2008 release date) to apply the full lexicon of superlatives to the finished wines, 2007 was clearly a successful vintage for us, in spite of the significant challenges. The more precocious whites are already expressing supple structure, good typicity and very good balance.

**WINEMAKER NOTES:** This Pinot gris comes from several vineyard sites. Bethel Heights, Elton, and Lewman are all in the Eola Hills region of the Willamette Valley. Melrose is in the Umpqua Valley of Southern Oregon. The fruit was fermented cold, exclusively in stainless steel, and finished without malolactic fermentation. It was bottled with a screwcap closure to protect its freshness.

**TASTING NOTES:** The Willamette Valley fruit provides bright minerality and citrus notes, while the Southern Oregon fruit provides more lush, floral and tropical notes to the final wine. The aromatic profile first reveals minerality and lemon rind, but gentle agitation unfolds tropical aromas of mango and passion fruit. The palate is defined by a core of bright acidity, typical of our house style. The flavor profile is exotic, with flavors of Asian and Bartlett pears, green apple, and cantaloupe.